



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2017 OAKDENE 'PETA'S' PINOT NOIR



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Appearance

Deep garnet in colour with a bright hue

Bouquet

A perfumed bouquet of bright floral notes, cherry and plum and lifted spice.

Palate

Intense palate earthy cherry, dark plum notes, with spice and savoury characters derived from the whole bunch addition. Excellent fruit/acid/tannin balance, and firm acidity augmented by the cool growing season.

Conclusion

Enjoy now with food or cellar for the next 5 to 10 years.

Technical Analysis

Vineyard Location

Wallington, Bellarine Peninsula, Geelong, Victoria, Australia
Latitude -38.233674 Longitude 144.540137

Climate

Maritime climate moderated by Bass Strait to the south, the Rip at Port Phillip Heads to the east, Swan Bay and Port Phillip bay to the North, and the Barwon River to the west.

Soils

Moderate draining loam over a clay loam subsoil

Trellis style

Vertical shoot positioning (VSP)

Clones

MV6, 114, 115, 777

Vines Planted

2001

Yield

2.0 tonnes per acre

Case Production

307 cases

Fermentation

Hand harvested fruit was destemmed, with 20% included as whole bunches, then with 8 – 10 days maceration on skins fermentation was started using wild yeast in a small open vat for 6 days reaching 30 degrees. The wine was pressed to barrel for malolactic fermentation was matured in 225 litre French oak barriques (30% new) for 12 months prior to bottling in February 2018.

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.9% v/v